

SOUPS AND GUMBOS

Seafood Gumbo <i>Louisiana Seafood, Scallion Rice</i>	14
Death by Gumbo <i>Roasted Quail, Andouille, Oysters, Filé Rice</i>	18
Creole Louisiana Snapping Turtle Soup <i>Deviled Quail Eggs, Madeira</i>	15
Louisiana Sweet Corn Bisque <i>Crawfish Bread, Tarragon</i>	16

SALADS

House Salad with Crispy Vegetables <i>Haricot Vert, Cucumber, Torn Croutons</i>	13
Cajun-fried Oyster Salad <i>Crisp Bacon, Blue Cheese Dressing</i>	18
Raw Vegetable Salad <i>Artichokes, Asparagus, Parmigiano-Reggiano, Preserved Lemon Vinaigrette</i>	15
Roasted Baby Beets <i>Goat Cheese, Molasses-Candied Pecans</i>	16
Bourbon Cured Salmon and Asparagus Salad <i>White Asparagus Panna Cotta, Zucchini Basil Pistou, Pine Nuts</i>	20

COLD APPETIZERS

Black Truffle Beef Tartare <i>Pickled Vegetables, Grilled Bread</i>	18
Espresso-crusting Venison Carpaccio <i>Black Walnuts, Shaved Dark Chocolate</i>	15
Oysters on the Half Shell <i>Mignonette, Cocktail</i>	$\frac{1}{2}$ DOZ 12 DOZ 21
Oysters on the Half Shell R'evolution Style <i>Cucumber Lemon Granita, Tangerine Salsa</i>	$\frac{1}{2}$ DOZ 16 DOZ 24

HOT APPETIZERS

Beer-battered Crab Beignets <i>Four Rémooulades</i>	18
Strawberry Foie Gras <i>Foie Fat Financier, Roasted Cipollini, Lemon Poppy Seed Sauce</i>	24
Fire Roasted Oysters <i>Smoked Bienville Butter</i>	16
Crisp Sweetbreads <i>Herbsaint Meunière, Forest Mushrooms</i>	20
Crab Stuffed Frog Legs <i>Garlic Velouté, Radish Salad, Black Garlic Gastrique</i>	24
Brick Oven Roasted Bone Marrow <i>Gremolata Crumble, Pickled Shallots, Candied Lemon Zest</i>	21

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

A 20% gratuity will be added to all parties of 6 or more

TRAMONTO'S CAVIAR STAIRCASE

*Includes whitefish roe, salmon roe, wasabi tobiko and traditional garnish
with the following black caviar options*

American White Sturgeon	65
Siberian Osetra Sturgeon	90
Russian Osetra	100
Royal Imperial	125
All Black Caviars	200

SALUMI SELECTIONS

Served with house-made accompaniments

Prosciutto San Daniele <i>Pig, Coarse Salt, Air, Time</i>	16
Jamón Ibérico <i>Pata Negra Ham, 4 ½ year, Fermin</i>	40
Solo Board <i>6 Chef Selections, Feeds 1</i>	22
"Pig Out" Board <i>Chef's "Binge" Board, Feeds 2</i>	28
Familia Board <i>10 Chef Selections, Feeds 4</i>	36
Grande Board <i>16 Chef Selections, Feeds 8</i>	85

POTTED MEATS AND TERRINES

Truffle Torchon of Foie Gras 16	Rillettes 7	Hogs Head Cheese 9
Daube Glacé 7	Duck Liver Mousse 11	Country Pâté 9

CHEESE CART SELECTION

Served with house-made accompaniments

Two Cheese 11	Three Cheese 15	Five Cheese 24
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STEAKS AND CHOPS

8-oz Filet Mignon	46
14-oz Delmonico Cut Rib Eye	50
16-oz Bone-in Filet	74
40-oz Tomahawk Rib Eye for Two	99
14-oz Milk-Fed Veal Chop	56
4-Bone Rack of Lamb	55
<i>Herb Marinated and served with Apple Mostarda</i>	

*Each steak is accompanied with Marchand de Vin sauce. We serve the finest **1855 USDA Black Angus** steaks selected to our specifications and aged no less than 28 days. All of our steaks are seasoned with sea salt and cracked black pepper then charred on our 1200°F broiler.*

BLUE/PITTSBURGH

Charred or seared, red throughout, cold center

MEDIUM-RARE

Slightly charred outside, pink throughout, cool pink center

MEDIUM-WELL

Brown outside, very small amount of pink center visible

RARE

Seared outer edges, red in middle, cold center

MEDIUM

Cooked to a pink state inside, warm center

WELL DONE

Charred on outer edges, moist, completely brown, hot throughout

ACCOMPANIMENTS

SAUCES

Horseradish Cream	4
T-1 Steak Sauce	4
Foie Gras Butter	8
Marchand de Vin Sauce	6
Truffle Butter	8
Lobster Béarnaise	8

TOPPERS

Blue Cheese Crust	5
Sautéed Mushrooms	9
Sautéed Jumbo Lump Crab	20
Sautéed Gulf Shrimp	8
Sautéed Maine Lobster Meat	22
Seared Foie Gras	16

SIDES

VEGETABLES

Artichoke-Mirliton au Gratin	9
Grilled Asparagus, Parmesan Espuma	9
Brick Oven Brussel Sprouts, Bacon	9
Smothered Greens	9
Seasonal Vegetable	9

STARCHES

Creole Cream Cheese Potato	9
Truffled Mash Potatoes	9
Gruyere Potato au Gratin	9
Dirty Wild Rice	9
Fries, two sauces	6

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PASTAS

Linguine and Manila Clams <i>Garlic, Scallions, Thyme, Chile Oil</i>	29
Sweet Potato Gnudi <i>Pan Seared Gulf Shrimp, Calabrian Chili Butter, Broccolini</i>	32
Sheep Ricotta Gnocchi with Lobster <i>Vanilla, Tarragon, Lobster Roe</i>	35
Rabbit Dumplings <i>Pea Shoots, Baby Carrots, Vidalia Crème</i>	33
Corn and Bacon Farro Risotto <i>Roasted Cherry Tomato, Manchego Cheese, Basil</i>	25

FISH AND SHELLFISH

Seared Sea Scallops and Foie Gras <i>Truffle White Bean Purée, Celery Salad, Bacon Vinaigrette</i>	43
Red Fish Orleans <i>Stuffed Artichoke, Crab Calas, Spinach Crema, Caviar Butter</i>	35
Grilled Lemonfish <i>Butternut Squash, Celeriac Soubise, Crispy Swiss Chard, Citrus Brown Butter</i>	33
Cacciucco de Pesce <i>Gulf Fish, Calamari, Baby Octopus, Spicy Tomato Shellfish Broth, Uni Toast</i>	39
Herb Crusted Swordfish <i>Baby squash Salad, Heirloom Turnips, Lemongrass Cream</i>	33

MEAT AND GAME

Braised Boneless Short Ribs <i>Rutabaga-citrus Purée, Red Wine Sauce</i>	36
Triptych of Quail <i>Southern-fried, Boudin-stuffed, Absinthe-glazed</i>	37
Stuffed Saddle of Lamb <i>Maque Choux Salad, Rosemary Corn Cake, Lamb Jus</i>	41
Black Pot Venison <i>Braised Shank, Parmesan Blue Grits, Sauce Chasseur</i>	38
Panéed Veal Chop <i>Warm Crabmeat Salad, Truffle Aioli</i>	65

Restaurant R'evolution presents unique offerings from Chefs John Folse and Rick Tramonto. For items ranging from signed cookbooks to cutlery and Restaurant R'evolution face plates, please visit our retail store located near the host stand in Bar R'evolution.

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